



Lesson Plan

Lesson Name:	Red Velvet Baked Donuts with Cream Cheese Frosting	
Age Group:	3-12, a simple recipe with plenty of steps but can be simplified (Take it Down a Notch) or made more difficult, as needed (Kick It Up a Notch)	
Duration:	One hour	
Learning objectives (at the end of this lesson, students should be able to): <ol style="list-style-type: none"> 1. Demonstrate pipng and understand cooling time and why it's important when frosting 2. Identify the smell of vanilla, a bean from the orchid family 3. Execute a recipe, Red Velvet Baked Donuts, that utilizes pipng and cooling prior to frosting and uses vanilla 4. Focus on and practice participation <ul style="list-style-type: none"> • Be encouraged to try every step, even if it may be difficult • Ask to accomplish a new task in the recipe 		
Summary of Tasks / Actions	At Home Check supplies and groceries to make sure you have all materials for a successful class. Make sure there is enough supplies for students to work in groups of 4.	
	Setup Plug in the ovens and confirm they are working properly. Organize mis en place so that students can efficiently gather the ingredients needed. Older students work on gathering their own supplies where younger students may need the items arranged on the work table.	
	Beginning of Class <ul style="list-style-type: none"> • Remind students of the safety rules and expectations (listen, clean hands, stay clear of hot plates and ovens, no running/horseplay, knife safety, hand to yourself) • Walk through the plan for the day, sharing the recipe and steps (write on white board) • Break students into small "buddy" groups to make sure they are consistently engaged throughout the recipe and can work as a team to accomplish goals. 	
	During Class	Discuss <ul style="list-style-type: none"> • Have students read and identify the ingredients and materials

needed

- **ASK:** Can anyone tell me what **vanilla** is? Vanilla is a bean from the orchid family; most vanilla comes from Mexico, Madagascar or Tahiti and each variation tastes distinct
- Define **pipng** – forcing a mixture through a pastry bag; **ASK:** What do we use **pipng** for? Piping can be used for a variety of functions, including filling cooked pastry, filling pans with batter, decorating and writing
- Define **coolng** – the time it takes for something cooked to reach room temperature; **ASK:** Why is it important to wait for baked items to cool before applying frosting? What would happen if you didn't wait?

Practice

- **SHOW:** Pass a bottle of **vanilla** around for everyone to smell (students may also taste a drop on their finger if they wish) **ASK:** What does the scent of vanilla remind you of?
- **SHOW:** Demonstrate **pipng** a donut ring that is half full so everyone can see how much batter to put in. Even if you don't have pastry bags every student can practice piping the batter into the donut pan using a Ziploc bag with the corner cut off (this works best using one bag per buddy group; have each student fill 3 donuts before passing to their teammate)
- **SHOW:** Have each buddy group experiment with frosting a hot donut (cool enough to touch) so they can see what happens; wait 10-15 minutes and have them frost the remaining donuts to see the difference

Share

- Have each student **participate** in an activity they might not normally (ex: some students may not want to crack an egg)
- During the meal, each student can share a new task they **participated** in

Cleanup

Unplug the oven. Students should clean up their own work space. A few students should be designated to wash and dry the dishes (rotate weekly) while others will sanitize the tables, pick up trash, and return supplies to where they belong.